

Sweet Potato-Blueberry Oat Squares

Makes: 50 servings

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Ingredients	Weight	Measure
Oats, rolled, quick		6 1/2 cup
Whole wheat flour		5 1/2 cup
Flour, all-purpose, unbleached		1 cup
baking powder		1/4 cup
Cinnamon, ground		3 tsp
Table salt		1 1/8 tsp
Sweet potato, canned, mashed		4 1/2 cups
Lemon juice		3 Tbsp
Skim milk		6 cups
Brown sugar		1 cup 1 1/2 Tbsp
Oil		1 cup
Blueberries, frozen, unsweetened		3 1/3 cups



Directions

1. In a large mixing bowl, blend sweet potato, lemon juice,

milk, and oil.

2. In a small bowl, mix 1 1/2 Tbsp of brown sugar and 1 tsp of cinnamon and set aside.

3. In a separate bowl, mix flours, remaining sugar, baking powder, remaining cinnamon and oats.

4. Slowly combine dry ingredients into wet ingredients until thoroughly mixed. Fold in blueberries until well incorporated.

5. Lightly spray a baking sheet with cooking spray and pour batter onto tray.

6. Dust the top of the batter with sugar and cinnamon mixture and bake in the oven at 350 degrees for about 25 minutes or until lightly browned. Cut into 2 ounce squares and serve warm.